

# REGGIANO D.O.C. LAMBRUSCO ROSSO AMABILE

## *grapes*

Lambrusco Salamino 30%,  
Lambrusco Marani 30%,  
Lambrusco Maestri 30%,  
Ancellotta 10%

## *Harvest*

The grapes are picked up by hand usually  
at the end of September

## *Vinification*

The must macerates in contact with the skins for at least 48  
hours; the maceration, at controlled temperature, is short  
in order to maintain delicate and ethereal perfumes.

The partial alcoholic fermentation of the sugars is  
stopped at the right sugars level with many filtering  
operations, while the preservation of the wine takes  
place in tanks at controlled temperature.

This technique allows the wine to enriches itself of the  
typical taste and scent of the remaining sugar

*Alcohol*: 8,5% vol.

*Sugars*: 49 g/l

*Total acidity*: 7 g/l

## *Organoleptic characteristics*

Ruby red intense color, aromatic bouquet;  
sweet, full-body and intense on the palate.

Best served with typical dishes of Emilia.

Serving temperature: 14-16



#DifferentButTheSame

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DOVE  
C'È  
FERMENTO.